



**GREEN GARDEN GAZPACHO WITH MARINATED CRAB MEAT AND CUCUMBER SALAD
DAN BARBER, EXECUTIVE CHEF – CO-OWNER, BLUE HILL AT STONE BARN**

GREEN GARDEN GAZPACHO

FINELY CHOP THE FOLLOWING VEGETABLES. MARINATE AND REFRIGERATE FOR 24 HOURS.

1/4 LB.	ZUCCHINI
1/4 LB.	CUCUMBER
1/2 PIECES	GREEN PEPPER
1 STALK	CELERY
1/4	SPRING ONION
1/2	JALAPENO, SEEDED
1/4 BUNCH	PARSLEY
1	GARLIC CLOVE
2 T	LEMON JUICE
1/4 CUP	OLIVE OIL
1/8 CUP	SHERRY VINEGAR
1/8 CUP	RICE VINEGAR
	SALT
	PEPPER
A FEW DASHES	TABASCO

IN A BLENDER, PROCESS THE FOLLOWING INGREDIENTS UNTIL SMOOTH.

1/4 LB.	ZUCCHINI
1/4 LB.	CUCUMBER
1/4 CUP	OLIVE OIL
1/4 LB.	ROASTED TOMATILLOS
1	AVOCADO

BLEND TOGETHER PARTS 1 AND 2. FINISH BY ADDING VEGETABLE STOCK UNTIL DESIRED CONSISTENCY IS REACHED. SEASON, CHILL AND SERVE

3 CUPS	VEGETABLE STOCK
	SALT
	PEPPER



MARINATED CRAB MEAT

COMBINE THE FOLLOWING INGREDIENTS AND CHILL UNTIL READY TO SERVE

1 LB.	CRAB MEAT – THOROUGHLY CLEANED
5 T	EXTRA VIRGIN OLIVE OIL
3 T	LEMON JUICE
2 T	CHOPPED MINT AND TARRAGON
	SALT AND PEPPER TO TASTE

CUCUMBER SALAD

COMBINE THE FOLLOWING INGREDIENTS AND CHILL UNTIL READY TO SERVE

2	CUCUMBERS, PEELED, SEEDED AND JULIENNE
1/8 LB.	WHOLE DILL SPRIGS, PICKED
1 T	RED WINE VINEGAR
2 T	OLIVE OIL
	SALT AND PEPPER TO TASTE

TO SERVE

*POUR 1/4 CUP OF **GREEN GARDEN GAZPACHO** INTO 8 CHILLED SERVING BOWLS (EXTRA GAZPACHO CAN BE SERVED FOR LUNCH THE FOLLOWING DAY)*

PLACE A 3" ROUND PLASTIC OR ALUMINUM MOLD IN THE CENTER OF THE BOWL

FILL 1/3 OF EACH MOLD WITH THE CUCUMBER SALAD

FILL THE REMAINDER OF THE MOLD WITH MARINATED CRAB MEAT

GARNISH WITH SPRIGS OF DILL